

SCALO

Northern Italian Grill

Wine Wednesday
Tour of Italy
April 11, 2012, 6:30 pm

Appetizer

Chivre Bruschetta
creamy goat cheese and marinated figs
Bisol Rose NV

Second

Lentil and Couscous Salad
tomato, cucumber and arugula,
in a white wine vinaigrette
Vignarco Orvieto 2009

Main

Roasted Pork
with caramelized mushrooms,
mushroom broth, and baked polenta
Cantine Colosi Nero d'Avola 2010

Dessert

Cheese Plate
cambazola and fontina
house mustarda and crostini
Cantele Salice Salentino 2008

\$22.50 per person, plus tax and gratuity